

FIG.1

095446.094401
T04T50.2944560

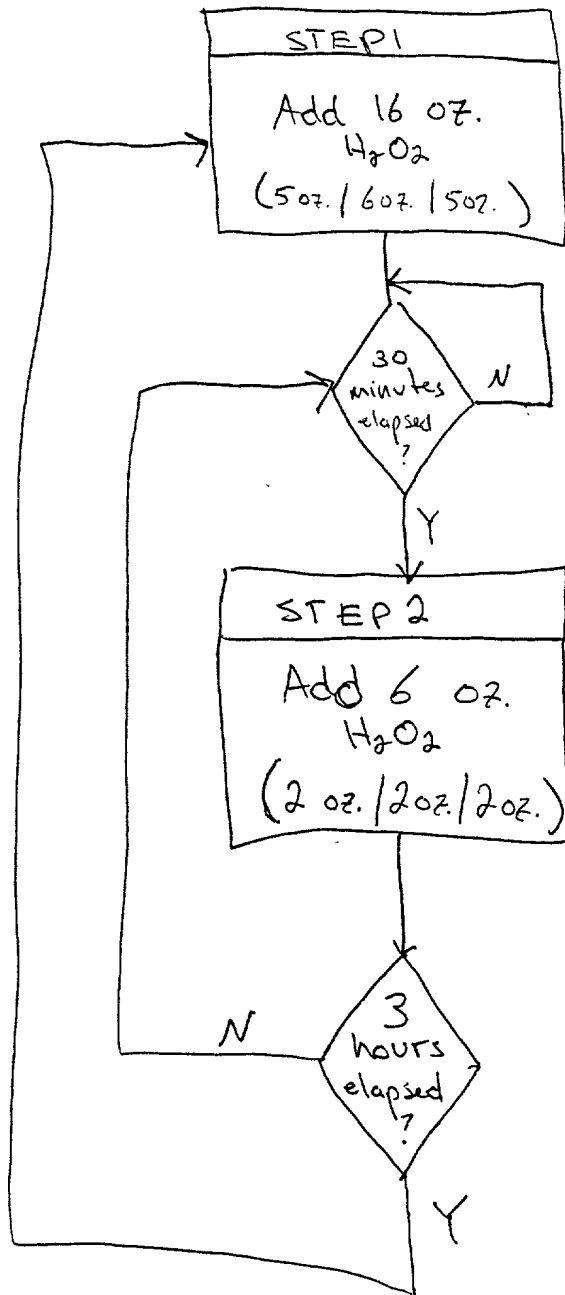


Figure 2

Pasteurized Eggs Corporation
HACCP Plan for In Shell Pasteurization
Chart of Critical Control Points

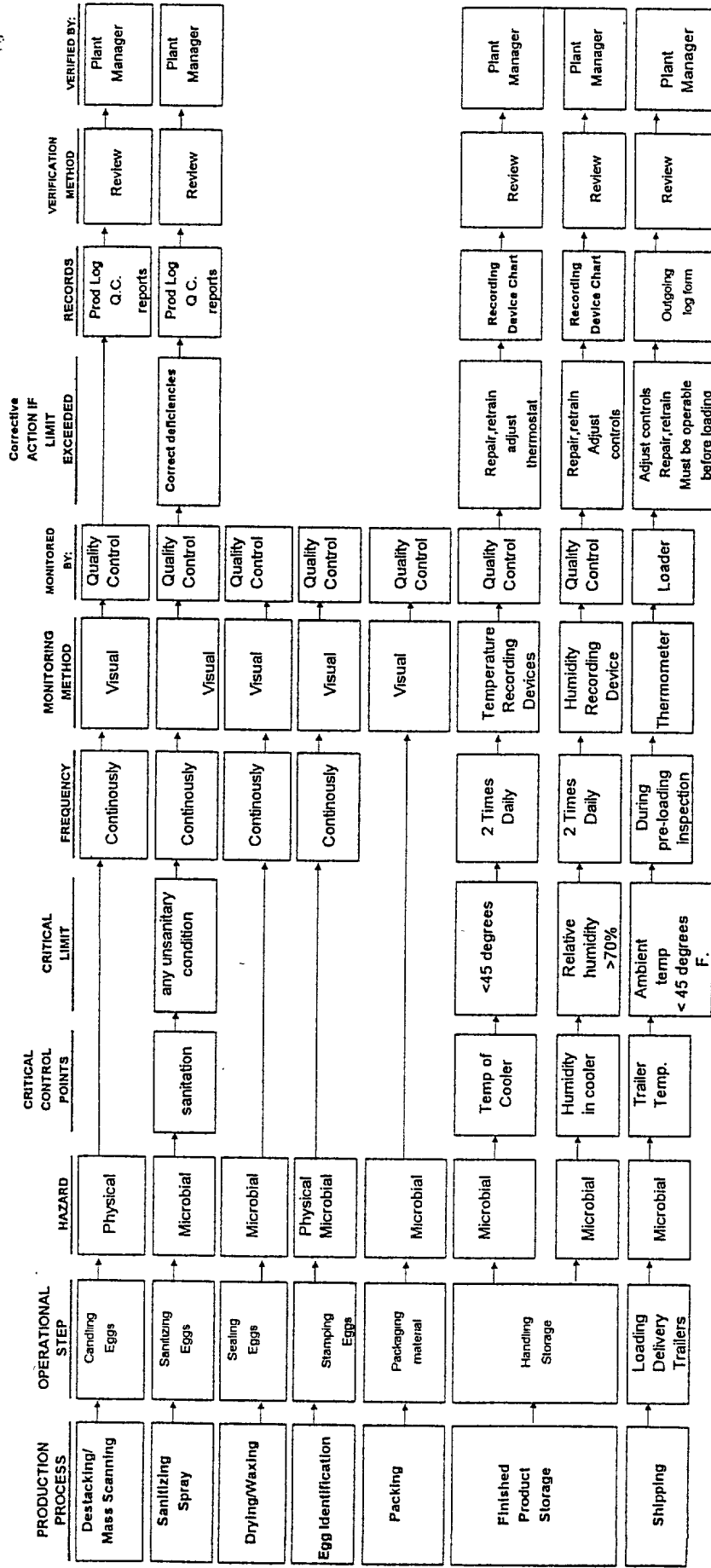


Figure 3a

United Eggs Corporation
HACCP Plan for In Shell Pasteurization
Chart of Critical Control Points

| PRODUCTION PROCESS | OPERATIONAL STEP | HAZARD | CRITICAL CONTROL POINTS | CRITICAL LIMIT | FREQUENCY | MONITORING METHOD | MONITORED BY: | CORRECTIVE ACTION IF LIMIT EXCEEDED | RECORDS | VERIFICATION METHOD | VERIFIED BY: |
|---|---------------------------------|--------------------|-------------------------|---|------------------------|-------------------------|---------------------------------------|---|---|---------------------|---------------|
| RECEIPT OF INCOMING MATERIAL (EGGS, TREATMENTS, COATINGS, WATER, PACKAGING) | Handling/Storage | Physical Microbial | | | Every Delivery | U.S.D.A Certificate | Quality Control | | Receiving log form | Review | Plant Manager |
| | | | | | Daily | Thermometer | Quality Control | | Inspection log form | Review | Plant Manager |
| EQUIPMENT PRE-OP INSPECTION | Sanitation Inspection | Physical Microbial | | | Before Pasteur. begins | Visual | Quality Control | | Pre-Op Inspection Form | Review | Plant Manager |
| | | | | | | | | | | | |
| PASTEURIZATION | LOADING/ UNLOADING EGG CARRIERS | Physical Microbial | Bath Water Temp | Setpoint 128.0-139.5 deg. F. with a maximum deflection of 2.5 degrees within the first three bath positions | Continuously | Temp. Recording Devices | Production Supervisor Quality Control | Adjust controls; check boiler | Water Bath Temp Log | Review | Plant Manager |
| | LOADING/ UNLOADING EGG CARRIERS | Physical Microbial | Length of Time in Bath | Egg Size and Temperature Dependent for 5 log reduction in salmonella | Continuously | Time Recording Devices | Quality Control | If Deviation Can't be Remedied Product May be Rejected/Sent to breakers | rack/bossy tracking production reports water bath temp log | Review | Plant Manager |
| | Addition of Sanitizer | Microbial | | | Three Times per Shift | Plate Count Analysis | Quality Control | | | Review | Plant Manager |
| | | | | | | | | | | | |

Figure 3b